

SANT'ANGELO

For any special dietary requirements please speak to a member of staff.

ANTIPASTI

FOCACCIA

FOCACCIA BIANCA 6.50
Pizza bread with garlic and rosemary. (v)

FOCACCIA ALL'AGLIO E POMODORO 6.95
Pizza bread with garlic, tomato and oregano. (v)

ZUPPA

ZUPPA DEL GIORNO 5.50
Soup of the day - see specials.

MINISTRONE CLASSICO 5.50
The classic Italian fresh vegetable soup with rustic croutons.

ANTIPASTI FREDDI

BRUSCHETTE MISTE DEL GIORNO 6.50
Grilled slices of Italian bread with assorted toppings.

NOZZE DI MARE (SEAFOOD SALAD) 8.95
Calamari, octopus, prawns and tiger king prawns marinated in extra virgin olive oil and lemon sauce.

PÂTÉ SANT' ANGELO 7.50
Chicken liver pâté, red onion marmalade, served with toasted Italian bread.

ANTIPASTO ALL'ITALIANA 9.95
Assorted salami, cured meats, artichokes, ascolane olives and more.

PROSCIUTTO E PERE 9.95
San Daniele ham with rocket, blue cheese, toasted walnuts and a red wine and spiced poached pear. (n)

INSALATA CAPRESE AVOCADO 8.95
Buffalo mozzarella, plum vine tomatoes, fresh basil, extra virgin olive oil and topped with avocado. (v)

AVOCADO GRANCHIO BELLAVISTA 8.95
Avocado topped with white marinated crab a touch of mayonnaise, garnished with cucumber ribbons and salmon caviar.

CARPACCIO DI MANZO 9.95
Prime fillet steak in Dijon mustard, tarragon, parsley and thyme, thinly sliced served with rocket, parmesan shavings, sundried tomatoes and finished with lemon olive oil and salt flakes.

BREAD & OLIVES 4.95

ANTIPASTI CALDI

COSTICINE DI MAIALE MARCO POLO 8.95
Barbequed spare ribs in oriental spicy sauce.

MOZZARELLA IN CARROZZA 7.95
Mozzarella, basil, taleggio, sandwiched in white bread, deep fried. Served with tomato and basil sauce. (v)

GAMBERONI MARE MONTI 8.95
King prawns, soft chorizo with garlic cherry tomatoes, fresh basil, white wine and croutons.

GAMBERONI PICCANTI 8.95
Pan fried king prawns with chilli garlic in white wine butter sauce, served with garlic bruschetta.

FUNGHI GIGANTI TRIFOLATI 6.95
Mixed mushroom sautéed with garlic, parsley, white wine, bruschetta bread, fresh basil and extra virgin olive oil. (v)

MELANZANE RIPIENE 7.95
Stuffed aubergines with goats cheese, pinenuts and fresh basil, served on tomato sauce, topped with toasted seeds. (n)

CROCCHETTE DI PESCE 7.95
Deep fried fish cakes with fresh chillies, ginger, spring onions, fresh herbs served on a bed of rocket leaves finished off with sweet chilli jam.

CALAMARI FRITTI 7.95
Deep fried fresh calamari served with lemon and tartar sauce.

SALSICCIA ARROTOLATA 7.95
Grilled Veneziana sausage with crispy roast potatoes, rocket salad and bearnaise sauce.

FEGATINI DI POLLO ALLA FINANZIERA 7.25
Pan fried chicken livers served on woodland mushrooms with pancetta demi glace, a touch of cream, garnished with parsnip crisps.

PEPERONE FARCITO 7.95
Stuffed red pepper with lentils, vegetables and mustard. Served on rocket with basil oil and toasted pumpkin seeds. (v)

INSALATA

MAIN COURSE SALADS

CAESAR SALAD CON PANCETTA 11.95
Chicken fillet, cos lettuce, bacon, Grana Padano cheese flakes, croutons, classic homemade Caesar dressing.

INSALATA CON POLLO AFFUMICATO 11.95
Smoked chicken fillet served on rocket leaves with Parma ham, hazelnuts, avocado pear, classic homemade Italian dressing. (n)

INSALATA DI SALMONE ARROSTO 12.95
Oak roast salmon salad with cucumber ribbons, shaved asparagus, broccoli florets, cos lettuce and Italian dressing.

INSALATA CALDA CON GAMBERONI 12.95
Warm lime and chilli glazed prawns served on a salad of grilled pineapple, vine tomatoes, mixed leaves, shaved fennel with a corriander, lime and chilli dressing.

INSALATA FORMAGGIO DI CAPRA 11.95
Mixed salad leaves with crumbled goats cheese, grilled aubergines, sundried tomatoes, fresh oregano, sesame and lemon vinaigrette.

SIDE SALADS

INSALATA MISTA 3.95
Continental salad leaves, cucumber, plum tomatoes, red onions and mixed peppers.

POMODORI CON CIPOLLE ROSSE 3.95
Plum tomatoes with red onions and basil.

RUCOLA E PARMIGIANO 3.95
Rocket leaves with cherry tomatoes, Grana Padano cheese flakes, with a balsamic vinegar reduction.

SANT ANGELO SIDE SALAD 4.95
Warm peeled new potatoes, soft boiled egg, broccoli and capers with a lemon dressing.

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LE PASTE

PAPPARDELLE AI DUE SALMONI 13.95
Fresh and smoked salmon, white wine, cream, lemon zest.

PAPPARDELLE DELLA NONNA 12.95
Grilled chicken, mushrooms, broccoli, onions, paprika and cream cheese.

RAVIOLI SANT'ANGELO 15.95
Lobster and crab ravioli in a creamy saffron sauce with king prawns, calamari and king scallops.

PENNE ALLA CALABRESE 11.95
Tuscan sausage, Calabrian Nduja sausage, garlic, oregano finished in a cherry tomato and basil sauce.

LINGUINE ALLA BUSERA 14.95
Linguine tossed in a tomato sauce, king prawns, garlic, fresh chilli, brandy and basil sauce.

SPAGHETTI CON POLPETTE 11.95
Homemade beef meatballs served in tomato sauce with onions, garlic and cherry tomatoes with spaghetti topped with grated pecorino cheese and fresh basil leaves.

LINGUINE FRUTTI DI MARE 16.50
Linguine pasta tossed in a light tomato sauce with brandy, chilli, garlic, cherry tomatoes, king prawns, calamari, monkfish and mussels.

RIGATONI BROCCOLI E GAMBERONI 14.95
King prawns with broccoli florets, chilli and garlic in a light tomato sauce with a sprinkle of lemon zest.

RIGATONI ORTOLANE 11.95
Rigatoni tossed with a mix of vegetables, garlic, chilli and tomato sauce. (v)

RISOTTO CODA DI ROSPO E PANCETTA 14.95
Risotto with monk fish escallops, pancetta, roasted butternut squash, with a touch of lobster bisque and lemon juice.

PENNE AURORA 11.95
Fresh asparagus, roast chicken breast, cream and tomato sauce.

SECONDI

FEGATO DI VITELLO CON BURRO E SALVIA 16.55
Thinly sliced calves liver with sage and white wine.

FEGATO DI VITELLO CON CIPOLLE FRITTE 16.95
Thinly sliced calves liver served on mash with fried onions and gravy.

POLLO STROGANOFF 15.50
Chicken fillet pan-fried coated in paprika, shallots, mushrooms, brandy, French mustard and a touch of cream. Served with rice. Topped with creme fraise and gherkins.

STROGANOFF CLASSICO 23.95
Strips of beef fillet coated in paprika, shallots, mushrooms, brandy, French mustard and a touch of cream. Served with rice. Topped with sour cream and gherkins.

STROGANOFF DI FUNGHI 10.95
Sautéed button mushrooms coated with paprika, shallots, brandy, French mustard, sour cream, tomato sauce, served with rice. (v)

POLLO ALLA CREMA 14.95
Chicken fillet marinated with fresh herbs, shallots, mushrooms, white wine and cream.

POLLO ALLA PARMIGIANA 15.50
Chicken breast fried in breadcrumbs served on tomato spaghetti, topped with basil mozzarella and parmesan.

FILETTO PORTO ROTONDO 24.95
Pan-fried prime 8oz fillet steak served on a bed of fresh spinach, porcini mushroom and pancetta. Finished with a rich port sauce.

SCALOPPINA DI MAIALE 14.95
Choose from one of the following recipes. Pork escalope fried in breadcrumbs and served with a lemon wedge or pork escalope, pan fried with parma ham, sage and white wine sauce.

COSTATA DI MANZO AL PEPE 18.95
Pan fried rib eye steak flambéed in brandy with shallots, green peppercorns, beef jus, cream and a touch of French mustard.

SCALOPPINA DI VITELLO ALLA TOSCANA 17.95
Veal escalope pan fried with shallots, porcini mushrooms, garlic, rosemary, sautéed in a Madeira sauce.

VITELLO ALLA MILANESE 16.95
Veal escalope in breadcrumbs, garlic, rosemary, lemon wedge.

COSTATA DI MANZO PRINCIPESSA 17.95
Rib eye steak, shallots, mushrooms, brandy, French mustard, demi-glace and a touch of cream.

TAGLIATA DI MANZO RUCOLA E PARMIGIANO 18.95
Grilled ribeye served with rocket salad, topped with parmesan flakes and balsamic vinaigrette glace.

FILETTO SANT ANGELO 24.95
Pan-fried prime 8oz fillet steak served on a crouton topped chicken liver pâté with porcini mushrooms and a rich Madeira sauce.

POLLO ALLA VENEZIANA 14.95
Pan fried chicken breast with sliced onions, pancetta, mushrooms and Marsala wine sauce.

ANATRA SAN MARINO 16.95
Pan fried roasted duck breast, served pink, mashed potatoes, asparagus and port sauce.

LA PIZZERIA

Our pizzas are prepared in the traditional Italian method using only the finest ingredients and cooked with a thin crispy base.

TORINO 10.95
Tomato, fresh chilli, mozzarella, pepperoni and Italian salami.

AMERICANA 10.95
Tomato, mozzarella, peperoni sausage, red onions.

MONTANARA 10.95
Crispy pizza base topped with mozzarella, Italian sausage, artichokes, goat cheese and sun-dried tomatoes.

CALZONE KIEV 11.95
Folded crispy pizza base filled with tomato, mozzarella, chicken, mushrooms and garlic butter.

ORTOLANA 11.95
Crispy pizza base topped with tomato, mozzarella, grilled courgettes, aubergines, peppers and basil. (v)

MARGHERITA 8.95
Tomato and mozzarella. (v)

CAPRICCIOSA 11.95
Crispy pizza base topped with tomato, mozzarella, mushrooms, ham, pepperoni sausage, artichokes and olives.

CALABRESE 11.95
Tomato, mozzarella, fresh chillies, Tuscan sausage, Calabrian Nduja sausage, red onions, topped with rocket and Grana Padano cheese.

FANTASIA 11.95
Cherry tomatoes, Parma ham, mozzarella, rocket leaves and Grana Padano cheese.

CARDINALE 10.95
Tomato, mozzarella, ham and mushroom.

SANT' ANGELO 12.95
Tomato, mozzarella, mushrooms, roast ham, grilled chicken, rocket salad, black olives and red onion.

QUATTRO STAGIONI 11.95
Tomato, mozzarella, Parma ham, mushrooms, anchovies and artichokes.

PESCATORA 12.95
Mixed seafood, tomato and garlic (cheese optional).

CALZONE PAESANO 11.95
Folded crispy pizza base filled with olives, artichokes, sun-dried tomatoes, parmesan and mozzarella.

CALZONE VESUVIO 11.95
Calzone style pizza with pepperoni, salami, spinach topped with calabrian nduja sausage and tomato sauce.

VIA VENETO 11.95
Pizza base with tomato sauce, mozzarella, roast chicken, pancetta and caramelised onions.

CHARGRILLED

All served with roasted vine plum tomatoes, Portobello flat mushroom and hollandaise sauce.
CHICKEN FILLET 11.95 / **CALVES LIVER** 15.95 / **RIB EYE** 15.95
VEAL ESCALOPE 14.95 / **BEEF FILLET** 23.95 / **PORK ESCALOPE** 11.95

VEGETALI

ONION RINGS 2.95

CAVOLFIORI AI FORMAGGI 3.95
Baked cauliflower with four cheese sauce.

PATATE AL ROSMARINO 2.95
Sliced new potatoes with garlic and fresh rosemary.

PATATINE FRITTE 2.95
Thin cut chips.

VEGETALI MISTI 3.95
Selection of seasonal vegetables.

BROCCOLI 3.60
Plain broccoli.

SPINACI SALTATI 3.60
Fresh baby spinach sautéed with extra virgin olive oil.

ZUCCHINE FRITTE 3.60
Deep fried courgettes in Italian batter.

FUNGHI MISTI TRIFOLATI 3.60
Mixed mushrooms sautéed with garlic and fresh parsley.

VERDURE GRIGLIATE DEL GIORNO large 7.95 small 5.55
Grilled courgettes, aubergines, peppers and chicory, dressed with extra virgin olive oil and salt flakes.

MENU PER I BAMBINI

PIZZETTA 6.95
Small pizza of your choice.

SPAGHETTI ALLA BOLOGNESE 6.95
Spaghetti with Bolognese sauce.

PASTA CON POLPETTINE 6.95
Pasta with small meatballs and tomato sauce.

BOCCONCINI DI POLLO ALLA MILANESE 6.95
Chicken breast goujons in breadcrumbs served with chips.

PESCE BIANCO IN CROSTA DI PANE 6.95
Deep fried white fish goujons in breadcrumbs served with chips.

AMBURGA DI MANZO 6.95
Italian style beef burger, cheese and onion ring served in a fresh brioche bun with chips.

All dishes marked with a (v) are suitable for vegetarians. Dishes marked with (n) contain nuts. Dishes marked with (m) contain mustard. Dishes marked with (s) contain seeds. An optional 10% service charge will be added to your bill. Parties over 6 people, the service charge is not optional.

If you have a food allergy or intolerance please speak to a member of our staff before you order your food and drinks. We will provide you with our ingredients booklet. Failing to do so Sant' Angelo will not accept responsibility.